



SOUKITCHEN

NIBBLES

GORDAL OLIVES 5 SOUK PICKLES 4 ZATAR FLAT BREAD 5

HUMMUS, TURKISH CHILLI BUTTER 5.5

TARAMASALATA, NORI SEAWEEED, RADISH 6

BABA GHANOUSH 5.5

MEZZE

ROAST CARROTS, LABNE, SEED DUKKAH, HARISSA, PICKLED SULTANAS 9.5

MUJADARRA, POACHED EGG, SPINACH, CRISPY SHALLOTS 9

CHARGRILLED HISPI CABBAGE, MUHAMMARA, MANGO AMBA 9.5

CRISPY AUBERGINE, SYRIAN LENTILS, SEASONED YOGHURT, DATE PEKMEZ 9.5

FATOUSH SALAD, WATERMELON, CROUTONS, SEKANJABIN 9

CHARGRILLED HALLOUMI, BLACK SEED HONEY, PINEAPPLE 8.5

SWEET POTATO, WHIPPED FETA, BLACK OLIVE CRUMB 9

RIVER TEIGN MUSSELS, ZHOUG CREAM, STRAW POTATOES 12

BUTTERFLIED RED MULLET, FRISSE, OLIVE + BLOOD ORANGE, TURKISH CAPER BUTTER 16

CHARGRILLED CHICKEN SHEESH, TURKISH SLAW, SAFFRON AIOLI 15

LANDRACE PORK CHOP, TZATZIKI, CHILLI SHATTA, CRISPY GREENS 16

DESSERT

GREEK RED WINE POACHED PLUMS, YOGURT CREAM, SESAME BRITTLE 7

DARK CHOCOLATE & ALMOND MILK MUHALABIA, POACHED RHUBARB 7

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO EACH BILL